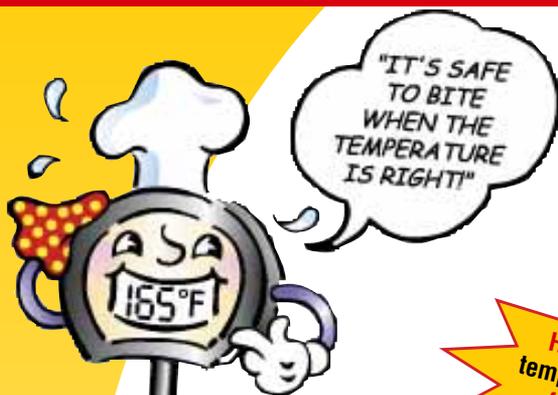


Temperature Rules! Cooking for Food Service



Hold at specified temperature or above for 15 seconds unless otherwise stated

Hold all hot food at 140 °F or above after cooking

Minimum Temperatures and Holding Times

165 °F (15 seconds)

- Poultry—chicken, turkey, duck, goose—whole, parts or ground
- Soups, stews, stuffing, casseroles, mixed dishes
- Stuffed meat, poultry, fish and pasta
- Leftovers (to reheat)
- Food, covered, cooked in microwave oven (hold covered **2 minutes** after removal)

155 °F (15 seconds)

- Hamburger, meatloaf and other ground meats; ground fish*
- Fresh shell eggs—cooked and held for service (such as, scrambled)*

145 °F (15 seconds)

- Beef, corned beef, pork, ham—roasts (hold **4 minutes**)*
- Beef, lamb, veal, pork—steaks or chops
- Fish, shellfish
- Fresh shell eggs—broken, cooked and served immediately

140 °F (15 seconds)

- Ham, other roasts—processed, fully-cooked (to reheat)
- Fruits and vegetables that are cooked

Food Safety and Inspection Service, USDA

USDA Meat and Poultry Hotline
1-800-535-4555

FDA Food Information Line
1-888-723-3366



United States
Department of Agriculture
Food and Nutrition Service

<http://schoolmeals.nal.usda.gov/Safety/index.html>

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*For alternative times and temperatures, see the **FDA Food Code 2001** <http://www.cfsan.fda.gov/~dms/foodcode.html>